



**GREAT BEER
IS JUST DOWN
THE ROAD,
PAST THE OLD OAK,
IN THE BIG
RED BARN.**

STOP BY THE BARN

2017 Niagara Stone Road, Niagara-on-the-Lake,
Ontario, Canada L0S 1J0 p: 289.868.9627



events@niagaraoasthousebrewers.ca oasthousebrewers.ca
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A BRAND NEW EVENT SPACE *Now Open!*



Clamber on up to The Hayloft, Oast House Brewery's brand new event space guaranteed to offer truly unique experiences in a warm, fun atmosphere. With a heavy dose of Americana, the design balances both rustic and modern, resulting in a vibe unlike anywhere else in Niagara. And like any old hayloft,

it boasts a stunning end view of local agriculture in all of its bucolic glory! Seating up to 80 guests and 120 reception style, it encompasses big peeks into both the nearby vineyards and brewhouse. Begin with an intimate tour and then indulge with one of Chef's beer focused creations.



- BEER SHED -



Niagara Oast House Brewers are an ode to the traditional farm based brewing facilities in Europe which are recognized by their iconic building shapes and cowlings that sit atop them. Our brewers continue to reflect these traditions by focusing on honest "olde"

style and Belgian farm brews, using only fine ingredients in small batch volumes. Oast House makes beer; but the product is also the people, the place and the experiences.

See you soon!



THE BREW TOUR

\$10 / person + HST | 45 minutes long

Join one of our beer experts to learn about the story behind the existence of the Niagara Oast House Brewery. Discover why Niagara Oast House adopted its name and more importantly how the name inspired the partners and Brewmasters to make hand crafted delicious beer.

*Disclaimer: Brew tour may or may not be enhanced by ingesting delicious craft beers along the way.



Saison

Saison means “season” in French and originally this Belgian farmhouse ale was brewed during the slower winter months and then stored until the summer. On the fields, farmers would use it to keep hydrated when the drinking water was not suitable. This beer is light, food friendly, and refreshing, with notes of citrus, apple, pear and caramel. Pair it with a hard day’s of work anytime.



Biere de Garde

Farmhouse ale was traditionally brewed in the cooler months of the year. This “beer for keeping” is similar to our Saison brew, because it is bottle fermented with a process similar to the making of champagne. This is the perfect beer to sip on while you watch the sun go down. Enjoy aromas such as toffee, grapes and dried fruit and spice and the creamy feel of the bubbles.



The Barn Raiser

The Barn Raiser country ale was once used to celebrate the building of a barn in one day, within a community. Bring together and raise the spirits of your group with our flagship beer. This beer offers both the smell and taste of citrus and grapefruit, with a hint of caramel, developed to balance out a slight bitterness of hops.



Seasonal

Typically, we have at least one seasonal beer on tap showcasing the highlights of what is in season and what foragers are stopping with at our back door.

Examples include: Grandma's Strawberry Rhubarb, Dunkel, Russian Imperial Stout, Belgian IPA, and many more!



THE CHEF



Chef Adam Hynam-Smith

Allow us to introduce our globally inspired in-house chef, Adam Hynam-Smith, Executive Chef and Co-Owner of pioneering gourmet food truck *El Gastrónomo Vagabundo*, and author of *Curbside: Modern Street Food from a Vagabond Chef*.

Adam was born in Australia, and traveled the world before settling in Canada in 2007. His food is globally inspired but locally driven, showcasing flavours from Southeast Asia, the Caribbean, and Northern Africa. Adam uses fresh, local, and seasonal ingredients, handpicking produce and making a conscious choice to purchase meat from free-range local farms.

Since partnering with the Oast House, Chef Adam has discovered a love for experimenting and pairing dishes with our signature and seasonal craft beers. He is committed to making delicious food that stays true to the culture, colours, and flavours.



BREWMASTER'S DINNER

\$120 / person | minimum 10 guests



Brew Tour...

Start your evening with an in-depth tour of the brewery with one of our beer experts. We will share the story of Oast's humble beginnings in creating small batch craft beer.

*Disclaimer: Brew tour may or may not be enhanced by ingesting delicious craft beers along the way.

The Hayloft...

Upstairs in the Hayloft, Chef Adam will prepare a four course tasting menu featuring locally driven and globally inspired ingredients. Each dish will be paired with one of our hand crafted beers.

Cap it Off!

Wrap 'er up with style points and say 'yes' to an option to get in there for an additional pint of your choice.

When the lights are out, the party's over, but do not worry. A bottle of Saison is sent home with everyone!

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply.

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*Taxes and gratuities are additional.
Coffee & tea included to cap-off the night.*

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THE BRUSHFIRE BBQ

\$65 / person | minimum 15 guests

Come and celebrate exciting twists on southern classics during a backyard barbecue event in The Hayloft. Customize your menu from a selection of options to satisfy the taste buds of your guests. You have the opportunity to choose three dishes per course from the selections below served family style on our beautiful farmhouse tables.

BBQ Options

'Wort'hog, Beer Wort Braised Pork Shoulder

Beer Wort BBQ Sauce

Master Stock Braised Pork Belly

Sweet and Spicy Korean BBQ Sauce

Barn Raiser Brined Fried Chicken

Montreal Style Beef Brisket

Beer braised

Sides

Lemon Marinated Potato Salad

Fresh Herbs of Mint, Parsley, Basil

Israeli Couscous Salad

Corn, Banana Peppers, Peaches, Fresh Herbs, Currants, Toasted Crushed Hazelnuts

Fresh Cabbage & Apple Slaw

Fatouche Salad

Tomato, Cucumber, Avocado, Red Onion, Fresh Herbs & Spices

Dessert

Beer Bread & Butter Brioche Pudding

Beer Pannacotta

Caramel Crumbs, Stewed Seasonal Fruit

Galaktoboureko (Filo Pastry filled with Custard)

Spiced 'Beer Wort' Syrup

Peach Melba Puff Tart

Chantilly Cream, Soft Peaches, Raspberry Preserves
(seasonal fruit will substitute for peaches)



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*Beer can be sold at \$7 per pint.
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CHEF'S CHOICE

Choose one set menu | minimum 10 guests

Our innovative three course menus are created by Chef Adam's worldly experience using fresh and local ingredients.



The Chicken

\$50 / person

Tunisian Roasted Carrot Salad

Kalamata Olives, Chilies, Harissa (*Moroccan Chili Vinaigrette*), Toasted Caraway, Coriander Seeds, Fresh Coriander

Murgh Makhani Style Ontario Free Run Chicken

Fresh Herbs, Fragrant Jasmine Rice, Roti Bread

Mushabak (Middle Eastern Fritter)

Dark Beer Chocolate Ice Cream

The Lamb

\$55 / person

Toasted Brioche

Heirloom Tomatoes, White Anchovies, Parmesan, Smoked Paprika

Three Cheese Panko & Fresh Herb Crusted Lamb Loin Chop

Potato Skordalia, Middle Eastern Napa Cabbage Slaw (*Sumac, All Spice, Currants, Toasted Pine Nuts, Dill, Parsley, Chilies*), 'Wort' House Made Jus

Galaktoboureko

Filo Pastry filled with Custard, Spiced 'Wort' Syrup, Lemon Yoghurt Sorbet

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THE BEER HALL

\$49 / person | minimum 10 guests

Hang out in The Hayloft and enjoy a down home twist on this traditional German experience.

You will enjoy a variety of specialty sausages created to pair with an assortment of beers. Taylor and slather them any way with Chef Adam's famous accompaniments and sauces. Leave some room for a traditional warm pretzel and local Niagara pickled vegetables.

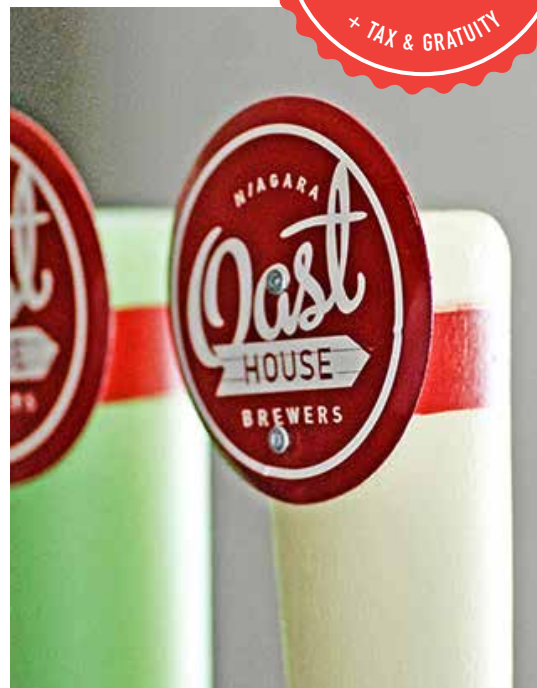
Round out the evening with a selection of seasonal desserts. Naturally the good folk at Oast will keep your thirst under control by pouring our handcrafted brews, both standard and seasonal.

THE BEER HALL *Light*

\$35 / person | minimum 20 guests

Want to hobnob and not be confined to a sit down dinner? Perhaps corporate groups, socials, pre/post dinner events come to mind. Come and enjoy the rustic sophistication of The Hayloft while drinking your favourite Oast beer and indulging in fresh canapés and cheese boards.

* Price based on two hour events.



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GIFTS

We have fun and memorable gifting options! Have your guests take home a taste of our farmhouse ales with our two pack of Saison and Biere de Garde. Chef's Adam's cookbook, *Curbside: Modern Street Food from a Vagabond Chef*, can be signed and personalized. Or choose from t-shirts, hats, touques, and pint glasses. We can display your gifts in The Hayloft or deliver to your hotel during your stay in Niagara.

